





PERTECNCA'S

# TRAINING ON VALUE ADDITION OF FRUITS & VEGETABLES

## BROCHURE

-  Practical training
-  Post training assistance

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# **VALUE ADDITION OF FRUITS & VEGETABLES**

This comprehensive course on Value Addition of Fruits and Vegetables is designed to empower participants with the knowledge and skills to transform raw produce into higher-value products. The training covers various techniques, from preservation and processing to packaging and marketing, aimed at reducing post-harvest losses and increasing the profitability of agricultural produce.

## **What you'll learn?**

- Principles of value addition in fruits and vegetables
- Preservation techniques: drying, canning, pickling
- Production of jams, jellies, and sauces
- Juice and beverage processing
- Packaging and labeling for value-added products
- Quality control and standards compliance
- Marketing strategies for value-added products
- Nutritional enhancement and fortification techniques
- Entrepreneurship in value-added food products

## **Course summary:**

This course provides a deep dive into the methods and processes used to enhance the value of fruits and vegetables. Participants will gain practical knowledge in transforming fresh produce into a range of value-added products, ensuring longer shelf life and increased market appeal. The training also focuses on the economic and marketing aspects, helping participants understand how to establish a successful business in this sector.

## **Key Takeaways:**

- Mastery of various preservation and processing techniques
- Understanding of quality control and regulatory compliance
- Skills in packaging, labeling, and marketing value-added products
- Knowledge of nutritional enhancement and food fortification
- Entrepreneurial insights for launching a value-added food business

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# Course syllabus:

## **Module 1: Introduction to Value Addition**

- Overview of value addition concepts
- Importance in reducing post-harvest losses
- Introduction to various value-added products

## **Module 2: Preservation Techniques**

- Drying and dehydration of fruits and vegetables
- Canning, bottling, and pasteurization methods
- Freezing and cold storage techniques

## **Module 3: Processing of Fruit Products**

- Jam and jelly making processes
- Fruit-based sauces and spreads
- Concentration and extraction of fruit juices

## **Module 4: Vegetable Processing Techniques**

- Pickling and fermentation of vegetables
- Production of canned and frozen vegetables
- Creating vegetable-based snacks and condiments

## **Module 5: Packaging and Labeling**

- Innovative packaging solutions for value-added products
- Labeling requirements and best practices
- Ensuring product shelf life and safety

## **Module 6: Quality Control and Compliance**

- Standards and regulations in food processing
- Quality control techniques in value-added products
- Ensuring nutritional value and food safety

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## **Module 7: Marketing and Business Development**

- Identifying market opportunities for value-added products
- Branding and positioning of value-added products
- Distribution channels and sales strategies

## **Module 8: Nutritional Enhancement and Fortification**

- Techniques for fortifying fruits and vegetables
- Enhancing the nutritional value of processed products
- Consumer demand for fortified food products

## **Module 9: Practical Training and Project Work**

- Hands-on production of value-added products
- Quality testing and shelf-life analysis
- Creating a business plan for a value-added product line

## **Module 10: Entrepreneurship in Food Processing**

- Starting a small-scale food processing unit
- Financial planning and cost management
- Scaling up production and market expansion

## **Module 11: Evaluation and Certification**

- Practical and theoretical assessments
- Final project submission and review
- Certification of course completion

### **Practical training:**

- **Drying and Dehydration:** Techniques for drying fruits and vegetables.
- **Jam and Jelly Production:** Step-by-step process of making jams and jellies.
- **Pickling and Fermentation:** Methods for creating pickled and fermented products.
- **Juice Processing:** Extraction and preservation of fruit juices.
- **Packaging Techniques:** Innovative packaging solutions for extended shelf life.
- **Quality Assurance:** Testing and ensuring product quality and safety.
- **Market Research:** Identifying potential markets for value-added products.

### **Career scope:**

Upon completing the Fruits and Vegetable Cultivation Expert course, graduates can find career opportunities in various sectors, including:

- Food Processing Technician
- Quality Control Officer
- Entrepreneur in Food Processing
- Production Supervisor in Food Industry
- Packaging and Labeling Specialist
- Market Analyst for Food Products
- Product Development Specialist
- Trainer in Food Technology
- Consultant in Agricultural Value Addition
- Supply Chain Manager in Food Industry